

### **Amendments to the Claims:**

The listing of claims will replace all prior versions and listings of claims in the application:

### **Listing of Claims:**

Claim 1 (Currently Amended) Savoury food composition in a non-compressed free-flowing powdery form, which composition comprises 0.5-50% wt (~~preferably 1-40% wt~~) of powdered fat, 2-80% wt (~~preferably 5-50%~~) of an edible salt, which composition contains less than 15% wt (~~preferably less than 10% wt~~) of water, wherein said powdered fat comprises triglycerides of fatty acids of which the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) and H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 55% wt based on the total amount of triglycerides, and wherein the ratio palmitic acid / stearic acid in the fatty acid triglycerides is less than 4.

Claim 2 (Previously Presented) Savoury composition according to claim 1, wherein the ratio palmitic acid / stearic acid in the fatty acid triglycerides is at least 0.5.

Claim 3 (Currently Amended) Savoury composition according to claim 1-2, wherein the amount of stearic acid in the triglycerides is at least 15% of all fatty acids in the triglycerides.

Claim 4 (Currently Amended) Savoury composition according to claim 1-3 wherein said amount of H3 + H2U is at least 65% wt based on the total amount of triglycerides.

Claim 5 (Currently Amended) Savoury composition according to claim 1-4, wherein the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) is at least 20% wt based on the total amount of triglycerides, ~~preferably at least 25%.~~

Claim 6 (Currently Amended) Savoury composition according to claim 1-5, wherein the amount of H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 30% wt based on the total amount of triglycerides.

Claim 7 (Currently Amended) Savoury composition according to claim 1-6, wherein the ratio H3 / H2U is between 0.5 and 1.2.

Claim 8 (Currently Amended) Savoury composition according to claim 1-7, wherein the amount of palmitic fatty acid (C16:0) based on the total amount of fatty acids is between 25 and 50% wt.